



The City of Greenville, South Carolina
Public Notice

To: Property Owners, Owners of property located within 300 feet of the following Applications, and Neighborhood Association Representatives
From: Planning & Development Division
Subject: Conditional Use Applications for Administrative Review
Date: June 16, 2016

The following applications are currently under review by the Planning & Development Division:

- A. CU 16-402.** Application by Frost Mug Sales LLC dba "Casual Pint" for a Conditional Use Permit to operate a bar closing by midnight at **1818 Augusta St Suite 120** in a C-2, Local Commercial District (TM# 0216000100200)
- B. CU 16-408.** Application by Gangnamstyle LLC dba "Otto Izakaya" for a Conditional Use Permit to operate a restaurant until 2 AM at **15 Market Point Dr**, in a PD, Planned Development District (TM# 0547010101646)
- C. CU 16-412.** Application by Greenville Rooftop LLC dba "UP on the Roof" for a Conditional Use Permit to operate a restaurant until 2 AM at **250 Riverplace Suite 800**, in the C-4, Central Business District (TM# 0060000300329)

You are invited to review documents relating to the applications on file in the Planning and Development office on the 5th floor of City Hall, 206 South Main Street, Greenville, between 8:00 AM and 5:00 PM, Monday through Friday. Some documents may also be reviewed online at www.greenvillesc.gov/1182/Conditional-Use-Submissions. For assistance, call the office at 864.467.4476.

A public comment period for these applications is open for 15 calendar days from the date of this letter. Written comments may be submitted to:

City of Greenville
Planning & Development
PO Box 2207
Greenville, SC 29602

Fax: 864.467.4510
Email: planning@greenvillesc.gov

Please reference the application number and include your name, address, and contact information on all correspondence. Comments received prior to a decision will be made part of the public record.

The Administrator will make a decision as to whether the request conforms, or does not conform, to the criteria enumerated in the application and found in Section 19-2.3.6 of the City Code. If a request is granted, conditions of approval may be included in order to address any related impacts of the use. Upon approval, Staff will prepare a Conditional Use Permit which shall be maintained on the premises with other related inspection, licensing, and occupancy information.

Notice of the Decision will be posted to www.greenvillesc.gov/1182/Conditional-Use-Submissions. Anyone having a substantial interest affected by the Decision may appeal by filing a written notice and application form to the City of Greenville Board of Zoning Appeals within ten (10) business days of the date of the Decision.



Office Use Only:

Application# CU 16-412 Fees Paid ✓
Date Received 6/14/16 Accepted By NS

**APPLICATION FOR CONDITIONAL USE
CITY OF GREENVILLE, SOUTH CAROLINA**

APPLICANT / PERMITTEE*: Greenville Rooftop, LLC dba Up UP on the Roof
**Operator of the proposed use; permit may be limited to this entity.* Name Title / Organization

APPLICANT'S REPRESENTATIVE: Kirk Watkins UP on the Roof
(Optional) Name Title / Organization

MAILING ADDRESS: 851 Congaree Rd. Greenville, SC 29607

PHONE: 843.693.7352 EMAIL: kirkw@ruthschris.net

PROPERTY OWNER: River Street Lodging LLC- Paul C. (Bo) Aughtry, III

MAILING ADDRESS: PO Box 16449 Greenville, SC 29606

PHONE: 864.271.9856 EMAIL: paughtry@windsoraughtry.com

PROPERTY INFORMATION

STREET ADDRESS: 250 Riverplace Suite 800 Greenville, SC 29601

TAX PARCEL #: 006000-03-00329 ACREAGE: 0 ZONING DESIGNATION: Central Business District

REQUEST

Refer to Article 19-4, Use Regulations, of the Land Management Ordinance (www.municode.com/library/)

DESCRIPTION OF PROPOSED LAND USE:

Hotel/Restaurant- open after midnight

INSTRUCTIONS

1. The application and fee, **made payable to the City of Greenville**, must be submitted to the planning and development office during normal business hours.
2. The applicant/owner must respond to the "standards" questions on page 2 of this application (you must answer "why" you believe the application meets the tests for the granting of a conditional use). See also **Section 19-2.3.6, Conditional Use Permit**, for additional information. You may attach a separate sheet addressing these questions.
3. For conditional use requests for nightclubs/bars, event venues, or businesses operating after midnight, the applicant must also submit the [Zoning Compliance Application for Establishments Serving Beer, Wine, or Liquor](#).

4. You must attach a scaled drawing of the property that reflects, at a minimum, the following: (a) property lines, existing buildings, and other relevant site improvements; (b) the nature (and dimensions) of the proposed development (activity); (c) existing buildings and other relevant site improvements on adjacent properties; and, (d) topographic, natural features, etc. relevant to the requested special exception.

5. You must attach the required application fee: \$250.00

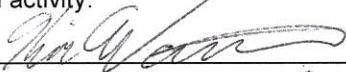
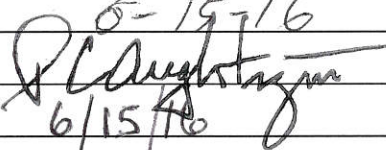
6. The administrator will review the application for "sufficiency" pursuant to **Section 19-2.2.6, Determination of Sufficiency**, prior to routing the application for staff review. If the application is determined to be "insufficient", the administrator will contact the applicant to request that the applicant resolve the deficiencies. **You are encouraged to schedule an application conference with a planner, who will review your application for "sufficiency" at the time it is submitted. Call (864) 467-4476 to schedule an appointment.**

7. **Please read carefully:** The applicant and property owner affirm that all information submitted with this application; including any/all supplemental information is true and correct to the best of their knowledge and they have provided full disclosure of the relevant facts.

In addition the applicant affirms that the applicant or someone acting on the applicant's behalf has made a reasonable effort to determine whether a deed or other document places one or more restrictions on the property that preclude or impede the intended use and has found no record of such a restriction.

If the planning office by separate inquiry determines that such a restriction exists, it shall notify the applicant and advise them to withdraw or modify the application in a timely manner, or act to have the restriction terminated or waived.

To that end, the applicant hereby affirms that the tract or parcel of land subject of the attached application is ☐ or is not ☒ restricted by any recorded covenant that is contrary to, conflicts with, or prohibits the requested activity.

	APPLICANT SIGNATURE
5-15-16	DATE
	PROPERTY OWNER SIGNATURE
6/15/16	DATE

**Applicant Response To
Section 19-2.3.6(D), Standards – Conditional Use Permit**

(You may attach a separate sheet)

1. Describe the ways in which the proposal complies with the goals, policies, and standards of the ordinance and, in particular, with the standards of **Section 19-4.3, Use Specific Standards**.

2. Describe the ways in which the infrastructure (roads, potable water, sewerage, schools, parks, police, fire, and emergency facilities) capacity is adequate to serve the proposed conditional use.



city of greenville

Zoning Compliance Application

Establishments Serving Beer, Wine, Or Liquor

Applicant

Name Kirk Watkins Phone 843.693.7352

Mailing Address 851 Congaree Rd. Greenville, SC 29607

Email kirkw@ruthschris.net

Signature of Applicant *Kirk Watkins* Date 6-14-2016

Property Owner

Name Greenville Rooftop, LLC dba UP on the Roof Phone 404.261.0066

Mailing Address 1 467 King Rd. Atlanta, GA 30342

Email marko@ruthschris.net

Signature of Property Owner *Marko D Oswald* Date 6/14/2016

Property Information

Address 250 Riverplace Suite 800 Greenville, SC 29601

TMS# _____ Zoning District Designation C-4

Description of Proposed Use

Provide details for each of the following, as applicable, on a separate sheet:

Operating Plan

1. Type of Use (Restaurant, Nightclub, Event Venue, Etc.)
2. Days and Hours of Operation
3. Staffing Schedule
4. Kitchen Equipment Schedule
5. Menu and Hours of Food Service
6. Parking for Customers and Employees
7. Designated Smoking Area
8. Type of Entertainment and Duration
9. Closing / "Last Call" Procedures

Security Procedures

1. Number and Type of Designated Security Staff
2. Training / Certification of Staff
3. Specific Duties / Responsibilities of Staff
4. Entry / Exit / Re-Entry Procedures
5. Crowd Management
6. Crime Prevention through Environmental Design (CPTED)

Seating Plan

1. Provide a floor plan, drawn to scale, by a registered South Carolina architect. The plan must demonstrate the proposed occupancy with calculations based on the current adopted building code.
2. Schedule a feasibility inspection of the property: 864.467.4457

Business Plan

1. Business Plan Summary: Target Audience, Theme, Objectives / Goals
2. Projected Revenue: % Alcohol Vs. Food Sales
3. Fees For Entry / Membership / Entertainment
4. Status Of City Business License Application
5. Status Of SCDHEC 'Retail Food Establishment' Permit, If Applicable
6. Status Of Abl-901 Application To SC Department Of Revenue
7. Provide Documentation That Sled Requirements Have Been Met



city of greenville

Provide a response for each of the following:

1. Describe the ways in which the proposed use is consistent with the comprehensive plan.
The comprehensive plan was to create a rooftop restaurant and bar that would attract locals and tourists.
The plan was to create a concept that has not be done in Greenville. A rooftop restaurant and lounge that
provides full service.

2. Describe the ways in which the request is appropriate for its location and is compatible with the character of existing and permitted uses of surrounding lands and will not reduce the property values thereof.
The request is appropriate the downtown Greenville location because of the need for a rooftop venue
on the river. The location will only enhance the experience for the locals and tourists visiting
UP on the Roof. The restaurant will only increase the property values because of its exquisite views of
both Paris Mountain and Downtown Greenville.

3. Describe the ways in which the request will minimize adverse effects on adjacent lands including: visual impacts; service delivery; parking and loading; odors; noise; glare; and, vibration. Describe the ways in which the request will not create a nuisance.
The plans put in place for UP on the Roof have been designed to accomodate all visual impacts, service
and delivery, parking and loading, odors, noice, glare and vibration. The architectual plans addressed
all the above matters so that it would compliment and enhance the downtown area.

Meet With the Technical Advisory Committee

Applications for Zoning Compliance will be reviewed by the Technical Advisory Committee (TAC), a City Staff committee comprised of representatives from the following City Departments and appointed by the City Manager:

Building Codes and Inspections
Business Licensing
Economic Development
Public Information and Events

Police
Fire
Planning
Legal

The Technical Advisory Committee convenes once-a-month to meet with Applicants and review Conditional Use Permit applications that may be granted by the Zoning Administrator. This process promotes a more comprehensive understanding of the Applicant's proposal, which in turn conveys a more comprehensive understanding of the multiple Departments' operating requirements and expectations.

The Applicant, Business Owner, and Property Owner (if different) are required to attend a regularly scheduled TAC meeting prior to granting a Conditional Use Permit. Managers and anyone involved in operating the business are also encouraged to attend. The meeting date, time, and exact location within City Hall will be confirmed upon submittal of this application to the Planning and Development office on the 5th floor of City Hall.

Operating Plan

- 1) Type of Use: **Restaurant**
- 2) Days and Hours: **11am-2am**
- 3) Staffing Schedule: **10am-2am**
- 4) Kitchen Equipment Schedule: **ENCLOSED**
- 5) Menu and Hours of Food Service: **11am-12pm- ENCLOSED**
- 6) Parking for Customers and Employees: **Parking Garage**
- 7) Designated Smoking Area: **None**
- 8) Type of Entertainment and Duration: **None or special event**
- 9) Closing/"last Call" Procedures: **1:30am last call**

Security Procedures

- 1) Number and Type of Designated Security Staff: **Yes, 1 security guard per night**
- 2) Training/Certification of Staff: **ServSafe**
- 3) Specific Duties / Responsibilities of Staff : **F&B Service**
- 4) Entry / Exit / Re-Entry Procedures: **Elevator**
- 5) Crowd Management: **Restaurant Manager/Security**
- 6) Crime Prevention through Environmental Design: **Video Surveillance**

Seating Plan

- 1) Provide a floor plan, draw to scale, by a registered South Carolina Architect. They must demonstrate the proposed occupancy with calculations based on the current adopted building code: **Enclosed**
- 2) Schedule a feasibility inspection of the property: 864.467.4457...**TBD**

Business Plan

- 1) Business Plan Summary: Target Audience, Theme, Objectives / Goals: **Restaurant serving lunch and dinner**
- 2) Projected Revenue: %alcohol VS. food sales : **70% Food \ 30% Alcohol**
- 3) Fees for entry/ membership / entertainment: **None**
- 4) Status of City Business License Application: **Pending**
- 5) Status of SCDHEC "Retail Food Establishment" permit, if applicable: **Pending**
- 6) Status of Abl-901 Application to SC Department of Revenue: **In Process**
- 7) Provide Documentation that SLED requires have been met: **In Process**



small plates - urban provisions - soaring spirits

SNACKS

humpty dumpties
deviled eggs with creme fraiche,
capers, chives & bacon flakes

crispy brussel sprouts
with medjool dates, prosciutto
and sesame oil

pawley's island pimento cheese
homestyle carolina pimento cheese
with benne seed crackers

asparagus sticks
flash-fried and served with
tarragon-lime aioli

rolled salmon sashimi
with avocado, mascarpone & kettle chips

truffle parmesan popcorn
truffle salt, fresh grated parmesan
& cracked black pepper

FROM THE FARM

sunchoke & endive salad
with aged parmesan, radish,
diced pear & goat cheese dressing

rat-tat-tat veggies
market fresh grilled eggplant, zucchini,
peppers, onions and portabella mushrooms
with a balsamic glaze

hail caesar
baby kale and crisp romaine with
a creamy parmesan dressing
& focaccia croutons

asian chicken salad
springer mountain farms chicken breast,
napa cabbage, snow peas and candied
cashews with a ginger-soy vinaigrette

vineripe tomato, peach & basil salad
with a red wine-champagne vinaigrette

FROM THE RANCH

aporkalypse now
niman ranch pork loin, benton's ham,
swiss cheese with a mojo-marinade
on a pressed cuban roll

grilled hangar steak
marinated and grilled with
crushed chiles & chimichurri

duck waffles
roasted duck, duck crackling
and a five-spice maple syrup

rosemary chicken panini
springer mountain farms chicken breast
with spinach, sundried tomatoes and
rosemary-aioli on ciabatta bread

the mcrooftop burger
two all grass-fed beef joyce farm's patties,
special sauce, lettuce, cheese, pickles,
onions on a sesame-seed bun

FROM THE SEA

ahi tuna poke
with avocado, teriyaki, ginger,
scallions & crispy wonton

effin good lobster claws
chilled lobster claws served with
an effin vodka butter sauce

rooftop rim
miso-glazed sea bass chopped
bok choy, pickled daikon & jasmine rice

shrimp tacos
with smashed avocado salsa,
corn, shredded lettuce & a
garlic-cilantro lime

seared salmon sliders
with wasabi-mayonnaise
and pickled daikon

SHARED PLATTERS

our daily flatbread
prepared daily with the
freshest local ingredients
the market has to offer

u.p. "urban provisions" charcuterie block
prepared daily with locally cured meats
and artisanal cheeses; served with maple
mustard seed, cornichons & flatbread

rooftop cheese board
chef's selection of artisanal cheeses
with emily g's jam, grateful bee
honey & pesto crostini

SUNSET SWEETS

funnel fries
dusted with powdered sugar;
lip smakin' heaven

grillswith
grilled doughnuts with vanilla
ice cream & caramel sauce

grown-up s'mores
sea salt dark chocolate, fluffy
marshmallows and fresh raspberries on
pizzelle waffle cookies

grown-up s'mores two
reese's peanut butter cups, fluffy
marshmallows and sliced bananas
on bordeaux wafer cookies

raspberry shortcake
brazel berries, bartlett pear,
lightly sweetened
whipped cream on our
housemade up shortcake

Seat Count:
ENCLOSED DINING 80
OUTDOOR TERRACE 65
BAR 11
EVENT TERRACE 66 41
TOTAL: 222



Issue Dates:	
10.14.15	PRICING SET
03.20.16	PERMIT SET
05.24.16	PERMIT SET - RELEASED FOR CONSTRUCTION

NOTE:
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Project:
UP on the Roof
Greenville
South Carolina
FOR
OWNER NAME:
EMBASSY SUITES RIVERPLACE
GREENVILLE, SC 29607

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Sheet Title:
**TAGGED
FURNITURE
PLAN**

Job Number:	14504.1
Scale:	AS NOTED
Drawn:	EMO
Checked:	EMO
Date:	05.24.16

PERMIT SET - RELEASED FOR CONSTRUCTION

